

ACTIVE PLUS

Rev. 3 – 03.2023

NATURAL BIO REGULATOR FOR FERMENTATION



DESCRIPTION

Active Plus is a complex nutrient based on the synergistic combination of activated cell walls, inactive yeast and offshoot vegetal polysaccharide with branched structure. In particular, it enhanced the adsorbent action of decanoic and dodecanoic fatty acids, and of all other compounds derived from "stress" of yeast fermentation, which often lead to the formation of acetaledeide, pyruvic acid and sulfur compounds undesirable.

Active Plus contains B vitamins and amino acids (vegetable protein) autochthonous derivated, which present the best charge colloidal compared to those of synthesis and are irreplaceable as nutritional support of the yeast. The content of ammonium salts (DAP) gives available nitrogen (APA), essential for the proper performance of the fermentation and to prevent the undesired formation of sulfides.



COMPOSITION AND TECHNOLOGICAL APPLICATIONS

Preparation from yeast hulls, membranes derived from cell, active insoluble polysaccharides and ammonium phosphate.

INDICATIVE OVERALL ANALYSIS	
Dry extract	95%
Total Nitrogen	6%
Free Nitrogen (APA)	11.2%
pH	6+/-1
Phosphorus	0.8%
Calcium	0.3%
Magnesium	0.05%
Sodium	0.3%
Potassium	0.1%
Chlorides	0.01%
Soluble Carbohydrates in CC ₁₃ COOH	6% +/- 5
Mannan (such as soluble glycoprotein)	8%
Acid and alkaline soluble glycogen	11%
Glucan	30%

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Active Plus is to be used in fermentation: combining the improvement of the aromatic complexity to that of regulator and activator, with all the advantages described:

- Improving fermentation and better resistance to low and high temperatures;
- Reduction of collateral effects due to the possible presence of pesticide residues;
- Drastically reduce the danger of formation of acidity;
- Rounder wines by the presence and the formation of carbohydrates, mannoprotein and fermentation derivative (classified as "not reducers");
- Improved color stability and general colloidal equilibrium, especially for red wines;
- Trigger spontaneous and without any collateral effects of FML;
- Triggering of starter must in the preparation of sparkling wines.



DOSES AND INSTRUCTIONS FOR USE

Maximum dose: 50 g/hl (dependent on the presence of thiamine)

Mean dose: 25 g/hl

We recommend adding to the mass in 2 or 3 distinct and successive stages:

- Immediately after alcoholic fermentation begins;
- After the tumultuous phase, or during the period of decline;
- In wine after the first transfer, if necessary to facilitate the FML.



PACKAGING STORAGE

Bags of 1 kg or 20 kg.

Store the product in a cool and dry place.

